

HORS D'OEUVRES (V) VEGAN (GF) GLUTEN-FREE

ALL HORS D'OEUVRES AND FLATBREADS MAY BE PASSED BY A SERVER, OR STATIONARY. SELECTIONS REQUIRED 21-DAYS PRIOR TO EVENT.

BOARDS *serve 25 guests*

- CHEESE (GF)** 150
*local VT & traditional cheeses.
mixed nuts. dried & seasonal fruits.*
- CHARCUTERIE (GF)** 175
Chef's selection of cured meats.
- ANTIPASTO (V)** 180
*grilled & pickled vegetables.
artichoke hearts. olives.*
- GARLIC HUMMUS** 95
*house-made hummus.
seasonal vegetables. sumac. naan.*
- FRESH FRUIT** 105
Chef's selection of seasonal fruit.

FLATBREADS *after 5pm*

- MARGHERITA** 15
*pomodoro sauce. basil.
Maplebrook Farm mozzarella.*
- PEPPERONI** 16
*pomodoro sauce. pepperoni.
house blend cheese. basil.*
- TRUFFLED CHEESE & MUSHROOM** 19
*pecorino di moliterno al tartufo.
fines herbes. honey.*

GLUTEN-FREE CRUST AVAILABLE UPON REQUEST. PLEASE NOTE THAT GLUTEN-FREE FLATBREADS SHARE AN OVEN WITH THOSE CONTAINING GLUTEN.

HOT HORS D'OEUVRES *priced per 25 pieces*

- GOUGÉRES** 52
baked cheese puffs.
- TRUFFLE MAC & CHEESE TART** 57
- PHYLLO-WRAPPED ASPARAGUS** 70
asiago & parmesan cheeses.
- SPANAKOPITA** 57
lemon dill yogurt.
- VEGETABLE POTSTICKERS (V)** 57
ginger soy marmalade.
- SPRING ROLLS (V)** 58
orange chili sauce.
- ZUCCHINI QUINOA FRITTERS (V) (GF)** 84
cilantro coconut cream.
- PIGS IN A BLANKET** 59
wagyu beef. ketchup. dijonnaise.
- CHICKEN WINGS** 42
*southern fried. B n B pickles.
house hot sauce.*
- BACON-WRAPPED SHORTRIB (GF)** 76
- BACON-WRAPPED SCALLOPS (GF)** 90
- COCONUT SHRIMP** 72
orange chili sauce.
- MEATBALLS** 72
*house blend of pork and beef.
spicy Pomodoro sauce. parmesan.
lemon dill yogurt.*
- MINI NEW ENGLAND CRAB CAKES** 83
lemon dill yogurt.
- MINI BEEF WELLINGTON** 98
*beef tenderloin. rosemary jus.
puff pastry.*
- MINI LAMB GYRO** 84
dijon aioli.
- MINI CUBAN SANDWICH** 112
dijon aioli.
- CHICKEN MEATBALL SKEWERS (GF)** 90
ginger chicken. sweet soy sauce.

COLD HORS D'OEUVRES *priced per 25 pieces*

- MUSHROOM TOAST** 74
*crostini. mixed mushrooms.
shaved parmesan.*
- MINI BRUSCHETTA** 64
*seasonal ingredients.
vegan option available.*
- CAPRÉSÉ SKEWERS (GF)** 59
*tomato. mozzarella. pesto.
balsamic reduction.*
- MEDITERRANEAN CANAPÉ** 50
*olive tapenade. basil pesto.
cucumber slice.*
- TUNA POKÉ (GF)** 60
*sashimi-grade tuna.
chive cream cheese. cucumber slice.*
- SHRIMP COCKTAIL (GF)** 72
cocktail sauce. lemon.
- OYSTERS (GF)** MP
*served on the half-shell.
cocktail sauce. mignonette. lemon.*

